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Kioku
Sake Bar

Cocktails



Shiso Gimlet

20.

Kay Junmai Daiginjo sake, Roku gin,
Wakamurasaki no Kimi shiso shochu,
Kioku Shiso spirit, sansho pepper leaves,
sudachi lime, akajiso vinegar

clean/fresh/balanced

Wasabi Daisy

21.

Tsuchida Kimoto Junmai ginjo, Haku vodka,
Conference pears, grated English wasabi,
touch of lime

intense/unexpected/savory

Ki-Ichigo Negroni Sbagliato

23.

Kioku Raspberry aperitivo,
Japanese Sweet Vermouth,
Shichiken Sparkling Blue Sky Sake.

Bittersweet/Bubbly/vibrant



Matsu No Ki Martini

24.

Zaku Kaizan Junmai daiginjo, Roku gin,
Kioku pine & moss distillate,
Scottish cypress, cedarwood

dry/boozy/crisp

Daikon Gibson

20.

Ginjo sake “vermouth”, Roku gin,
Kioku yuzu & shiso distillate, pickled daikon

clean/refreshing/zesty

Natsu Bee’s Knees

20.

Sake Ono, Kioku summer flower gin,
mizunara oak, fermented elderflower,
acacia honey, meadowsweet vermouth

Summery/aromatic/well-rounded



Matcha Grasshopper

20.

Nikka Coffey gin, Sayuri Matcha Amazake,
Toku Sake, Wakamurasaki No Kimi Shiso Shochu,
cocoa butter, cocoa nibs

Smooth, Creamy, Green

Ichigo Fizz

20.

Ine Mankai red rice sake, Kioku sloe gin,
fermented raspberries, cocoa butter,
Three Cents cherry soda

effervescent/rich/indulgent

Ume Adonis

19.

Golden amber koshu sake, plum amaretto,
Kioku Japanese sweet vermouth,
Fuji single blended whisky

light/marzipan/umami



Kinoko Old Fashioned 22.

Daruma Masamune 3 year old koshu sake,
Kioku mushroom distillate, mocha vinegar,
Fuji single grain whisky, sake lees

super-umami/nutty/earthy

Sunomono Highball 16.

Kioku non-alcoholic shiso spirit,
sunomono pickles, cucumber seltzer,
toasted sesame, green peas

light/fresh/balanced

Kinome Sour 16.

Kioku non-alcoholic kinome spirit,
green gooseberries, sansho pepper,
touch of lime, sour agent

citrusy/frothy/fresh

Sake by the glass



⌘ Indicates the sake that can be enjoyed warm or hot,
For our full range of sake ask for sake bible.

Region: Kyoto **RPR:** (Undisclosed)
Rice: Yamadanishiki (Hyogo) **ABV:** 13%

Bubbles and Clouds



Shichiken Sparkling Blue Sky - 90ml 30.
Sparkling

Creamy bubbles from the secondary fermentation in the bottle create a vibrant mouthfeel of pear, cinnamon with white floral notes.

Region: Yamanashi **ABV:** 12%

Awa - Sparkling Nigori 90ml 22.
AWA

Creamy strawberry, green apple and white flowers with a peppery acidity to finish and added texture from the rice lees.

Region: Cambridgeshire **RPR:** 60%

Rice: Hinohikari **ABV:** 12%

Senkin Yuki Daruma - Nigori 90ml 20.
180ml 39.

Semi cloudy, juicy pears and watermelon with a silky sweetness and a touch of effervescence.

Region: Tochigi **RPR:** 60%

Rice: Domaine Sakura Yamadanishiki **ABV:** 13%

Orchards & Meadows



HeavenSake - Blue Katsuyama Junmai 90ml 23.
Ginjo 180ml 45.

Apricot and Peach compote filled Choux Creme with
a clean yet lingering finish.

Region: Miyagi RPR: 50% & 55%
Rice: Hitomebore, Yamadanishiki ABV: 15.5%

Zaku “Youzan Ittekisui” - Daiginjo 90ml 25.
180ml 49.

Juicy Nashi and delicate white blossom with a
touch of yuzu brightening up the finish.

Region: Mie RPR: 40%
Rice: Yamadanishiki ABV: 17%

Niizawa Zankyo Super 7 - Junmai 90ml 177.
Daiginjo Super 7 180ml 350.

The Super 7, legendary sake from Niizawa
pioneering the limits of rice polishing.
Strawberries and cream with an ethereal texture
on the palate..

Region: Miyagi RPR: 7%
Rice: Kura No Hana ABV: 16%

Foraging



Ippongi Karakuchi Junmai - Junmai ㍿ 90ml 13.
180ml 25.

Our house expression of dry Junmai with gentle steamed rice and roasted nuts.

Region: Fukui **RPR:** 70%
Rice: Koshi no Shizuku & Local **ABV:** 16%
Sake Rice

Noguchi Naohiko “Aiyama 2018” - 90ml 30.
Yamahai Junmai Muroka Nama Genshu 180ml 59.
2018

Rich and caramelised rice aromas, with peaches compote with great intensity and lingering finish.

Region: Ishikawa **RPR:** 55%
Rice: Aiyama **ABV:** 18%
Tamagawa “Red Label” -Yamahai Junmai 90ml 15.
Muroka Nama Genshu 180ml 30.

‘Spontaneous’ ferment made by British master brewer. Bold umami and an explosion of flavour.

Region: Kyoto **RPR:** 66%
Rice: Kitanishiki (Hyogo) **ABV:** 21-22%

Specials by the glass



Aramasa Earth 新政アース 2020 直汲 - 40

Koueigiku Gekkou 光栄菊月光 - 20

Sake Flights - 40

Kyushu -

Visiting the best of Kyushu

Shichida (Tenzan Shuzo) -

Nabeshima (Fukuchiyo Shuzo) -

Chiebijin (Nakano Shuzo) -

Heaven Sake

Three exciting expressions of blended sake

Azur Katsuyama -

Orange Urakasumi -

Noir Tatenokawa -

Tea



Sayuri Teas

Matcha - Kagoshima 10.

Bo-Hojicha - Shizuoka 8.

Matcha Genmaicha - Kagoshima 7.

Yuzu Mint - Kagoshima 8.

Sencha - Shizuoka 8

Saboe Teas

Blended Tea - Roasted Bancha & Kuromoji - 9.
Kyoto Prefecture

Gyokuro - Traditional Gyokuro - 22.
Fukuoka Prefecture

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